

# **State of Alaska FY2008 Governor's Operating Budget**

## **Department of Environmental Conservation Food Safety & Sanitation Component Budget Summary**

## Component: Food Safety & Sanitation

### Contribution to Department's Mission

Safe food processing, service, and sales.

### Core Services

- Establish standards, permit, inspect, and enforce standards for food processing and food service facilities.
- Establish standards and inspect on a complaint basis certain public facilities for sanitation.
- Provide education and training on the safe handling of food.
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End Results	Strategies to Achieve Results
<b>A: Establishments provide safe food.</b>  <u>Target #1:</u> 100% of inspected retail food establishments operate under Active Managerial Control (AMC). <u>Measure #1:</u> % of inspected retail food establishments operating under AMC.	<b>A1: Protective standards are established for retail food safety.</b>  <u>Target #1:</u> 100% of retail food safety standards are revised by the end of FY2007. <u>Measure #1:</u> % of retail food safety standards revised by the end of FY2007.  <b>A2: Develop information systems and implement program by the end of FY2007.</b>  <u>Target #1:</u> Develop information systems by FY2006. <u>Measure #1:</u> % developed by FY2006.  <u>Target #2:</u> Program implementation complete by the end of FY2007. <u>Measure #2:</u> % of implementation complete by the end of FY2007.  <b>A3: Enforce food safety program.</b>  <u>Target #1:</u> Less than 10% of regulated retail food establishments have been issued Notice of Violation or civil fines within the fiscal year. <u>Measure #1:</u> % of regulated retail food establishments issued Notice of Violation or civil fines within the fiscal year.

### Major Activities to Advance Strategies

<ul style="list-style-type: none"> <li>• Review plans and specifications for new food establishments.</li> <li>• Inspect medium and high risk seafood and other food processors.</li> <li>• Conduct random inspections and record audits of retail food establishments.</li> <li>• Conduct complaint and outbreak investigations.</li> <li>• Initiate enforcement action as required.</li> <li>•</li> </ul>	<ul style="list-style-type: none"> <li>• Conduct sanitary surveys of shellfish growing areas.</li> <li>• Monitor shellfish farms and harvesters for Vibrio parahaemolyticus, paralytic shellfish poisoning and other marine toxins and bacteria.</li> <li>• Respond to fires, floods and other disasters.</li> <li>• Detain or destroy contaminated food. Coordinate the recall of food products.</li> <li>• Assist food operators to take more responsibility for</li> <li>•</li> </ul>
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### Major Activities to Advance Strategies

Set sanitation standards for certain public facilities. food safety.

### FY2008 Resources Allocated to Achieve Results

FY2008 Component Budget: \$4,101,600

**Personnel:**

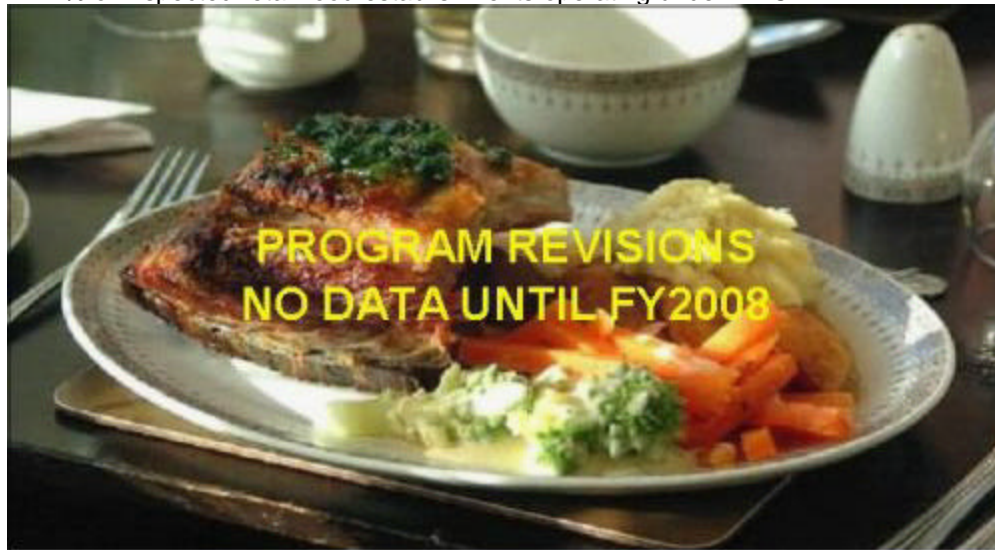
Full time	38
Part time	0
<b>Total</b>	<b>38</b>

### Performance Measure Detail

#### A: Result - Establishments provide safe food.

**Target #1:** 100% of inspected retail food establishments operate under Active Managerial Control (AMC).

**Measure #1:** % of inspected retail food establishments operating under AMC.



**Analysis of results and challenges:** The Food Safety Program has actively been working on revisions to the Alaska Food Code (18 AAC 31) to implement HB378, the bill providing authority to require a trained workforce which is a pre-requisite for Active Managerial Control. The program released the first draft for public comment on January 12, 2005. A second public comment period was held April 2, 2006 through June 30, 2006. Four public workshops were held to educate operators and other interested parties about the proposed regulation changes. The program plans to send the adoption draft to the Department of Law in late summer 2006. Regulations will become effective 30 days after they are filed by the Lieutenant Governor.

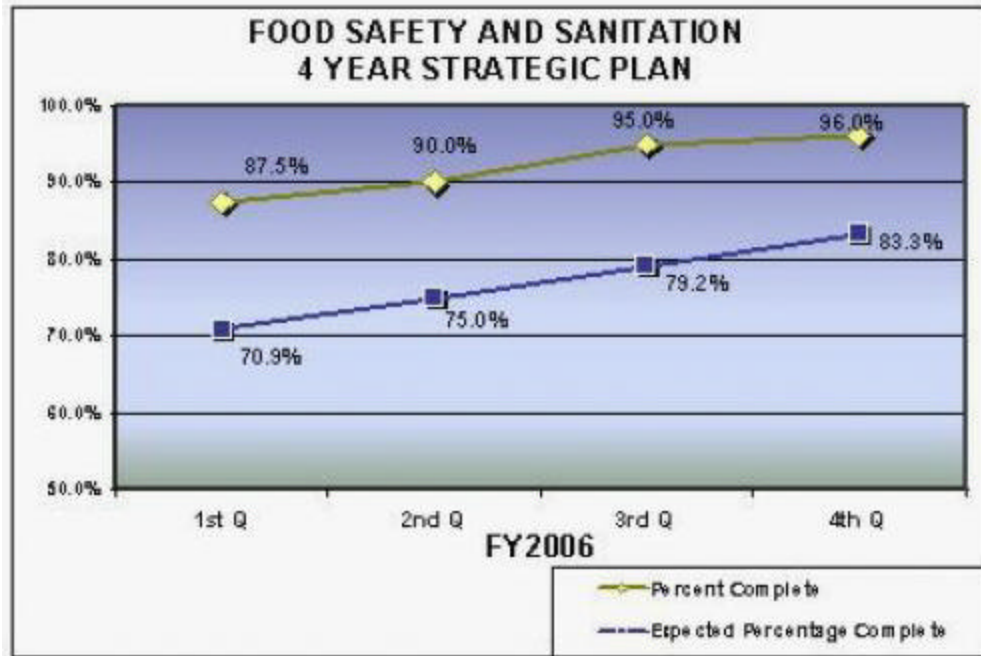
The program continues to test the information system that has been built for permit management and tracking and food worker training, testing, and card generation. Food worker training and testing will be available in multiple languages.

Meaningful data regarding the level of compliance will be available FY2008.

**A1: Strategy - Protective standards are established for retail food safety.**

**Target #1:** 100% of retail food safety standards are revised by the end of FY2007.

**Measure #1:** % of retail food safety standards revised by the end of FY2007.



**Analysis of results and challenges:** The Food Safety and Sanitation Program has actively been working on revisions to the Alaska Food Code (18 AAC 31) to implement HB378, the bill providing authority to require certified food protection managers and food worker cards in Alaska's regulated food establishments. The program released a draft for public comment on January 12, 2005 and held numerous public workshops to discuss the package. The program received comments from approximately 75 operators regarding employee health, fines for non-compliance, no bare hand contact with ready-to-eat foods, and Active Managerial Control record tracking requirements.

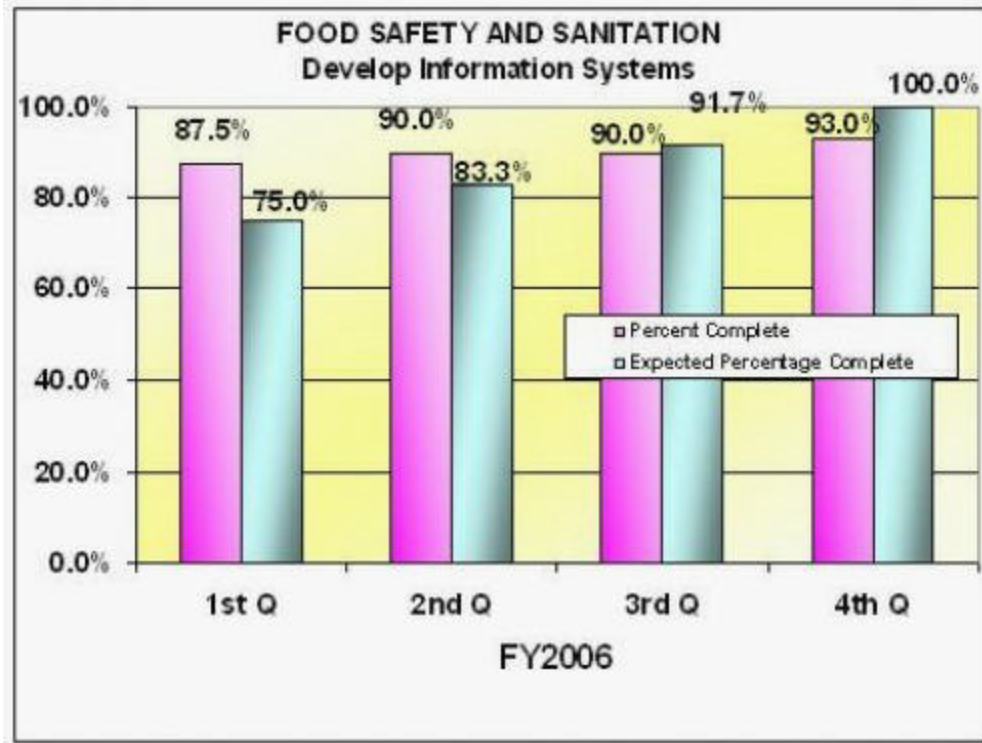
The program made extensive edits based upon public comments. A second public comment period was held April 2, 2006 through June 30, 2006. Four public workshops were held to educate operators and other interested parties about the proposed regulation changes.

The program routed the adoption draft to the Department of Law in late summer 2006. The regulations will become effective 30 days after they are filed by the Lieutenant Governor.

## A2: Strategy - Develop information systems and implement program by the end of FY2007.

**Target #1:** Develop information systems by FY2006.

**Measure #1:** % developed by FY2006.



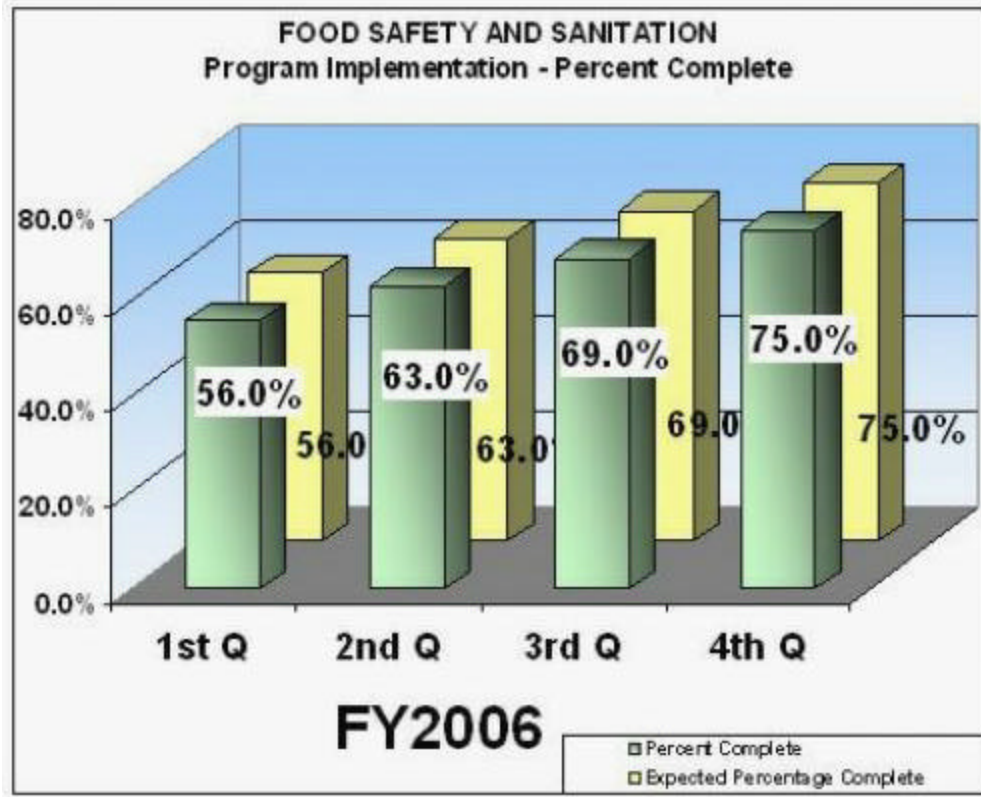
**Analysis of results and challenges:** The information management system includes modules for permit management and tracking, food worker training, testing, and card generation. The training and testing will be available in multiple languages.

The program has been actively working with a vendor to finalize the information management system. This development process has included standardizing and revising all program forms, converting existing data, producing on-line food safety education materials and tests and troubleshooting draft versions of the system.

The project was delayed by the need to reconsider policies and procedures that would result from adoption of proposed changes to the Alaska Food Code. The program continues to work toward completion of the project, and expects to have the complete integrated database and food worker training system on-line early in FY2007.

**Target #2:** Program implementation complete by the end of FY2007.

**Measure #2:** % of implementation complete by the end of FY2007.



**Analysis of results and challenges:** Alaska's new retail food safety system, Active Managerial Control (AMC) is in the development phase. Regulations to facilitate implementation of AMC are expected to be adopted in early FY2007. These regulations require a trained workforce and encourage operators to implement effective food safety management systems that include written standard operating procedures and self-assessments. Program implementation is expected to be complete by the end of FY2007.

**A3: Strategy - Enforce food safety program.**

**Target #1:** Less than 10% of regulated retail food establishments have been issued Notice of Violation or civil fines within the fiscal year.

**Measure #1:** % of regulated retail food establishments issued Notice of Violation or civil fines within the fiscal year.



**Analysis of results and challenges:** The information system to support compliance and enforcement is anticipated to be available in early FY2007. Data regarding the level of compliance with food safety requirements will become available during FY2008, giving operators one year after regulations are final to come into compliance with certain new requirements. Initially, the percent of Notice of Violation's and civil fines may increase as the program is implemented and enforcement actions are initiated. Thereafter, the number of enforcement actions should decline as food operators and establishments more fully integrate Active Managerial Control requirements.

### Key Component Challenges

The department is implementing a new, comprehensive food safety system that offers multiple assurances that food sold and served throughout Alaska is safe. The system, which is called Active Managerial Control (AMC), focuses on risk factors that contribute to poor sanitation and unsafe food. AMC represents a cultural change for Alaska, where food establishments will take active responsibility for establishing food safety systems to prevent foodborne illness. Critical components include minimum regulatory requirements for trained food workers and managers. Voluntary components include standard operating procedures for specified practices and processes, self-monitoring and record keeping for certain risk factors, and self-inspections. The program conducts random establishment audits and inspections based on risks and staffing and takes enforcement action when necessary.

### Significant Changes in Results to be Delivered in FY2008

None.

### Major Component Accomplishments in 2006

In addition to routine statewide shellfish monitoring, successfully implemented the second year of a three-year *Vibrio parahaemolyticus* (Vp) control program at oyster farms where Vp was identified during the summer of 2004. No cases of Vp associated with Alaska oysters was reported during 2006.

Completed a new information management system to track facility permits and inspections. The new system increases efficiency and allows for the first time electronic tracking and reporting of facility permit and inspection information.

Completed a new food worker training information management system. The system provides on-line food worker training and testing for food worker cards.

Adopted revisions to the Seafood Processing and Inspection Regulations to provide provisions for direct market and land based seafood processing facilities. Revisions updated permit, certification, waiver, compliance, and lab test fees.

Adopted revisions to the Alaska Food Code to include elements of AMC and updated food safety requirements to reflect current science and better alignment with the FDA's model food code. In addition to food manager and worker certification, AMC elements include the voluntary use of standard operating procedures (SOPS) and self-assessments to control factors that contribute to foodborne illness.

### Statutory and Regulatory Authority

AS 03.05, AS 17.05, AS 17.07, AS 17.20, AS 18.35, AS 44.46.020-025, 18 AAC 15, 18 AAC 23, 18 AAC 30, 18 AC 31, 18 AAC 32, 18 AAC 34

#### Contact Information

**Contact:** Kristin Ryan, Director  
**Phone:** (907) 269-7644  
**Fax:** (907) 269-7654  
**E-mail:** kristin\_ryan@dec.state.ak.us



### Food Safety & Sanitation Component Financial Summary

*All dollars shown in thousands*

	FY2006 Actuals	FY2007 Management Plan	FY2008 Governor
<b>Non-Formula Program:</b>			
<b>Component Expenditures:</b>			
71000 Personal Services	2,555.4	2,966.1	3,430.3
72000 Travel	203.8	185.9	185.9
73000 Services	402.1	431.7	431.7
74000 Commodities	86.4	53.7	53.7
75000 Capital Outlay	87.2	0.0	0.0
77000 Grants, Benefits	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
<b>Expenditure Totals</b>	<b>3,334.9</b>	<b>3,637.4</b>	<b>4,101.6</b>
<b>Funding Sources:</b>			
1002 Federal Receipts	304.5	396.8	414.2
1004 General Fund Receipts	1,237.7	1,420.4	1,561.7
1007 Inter-Agency Receipts	165.4	3.1	60.3
1156 Receipt Supported Services	1,627.3	1,817.1	2,065.4
<b>Funding Totals</b>	<b>3,334.9</b>	<b>3,637.4</b>	<b>4,101.6</b>

### Estimated Revenue Collections

Description	Master Revenue Account	FY2006 Actuals	FY2007 Management Plan	FY2008 Governor
<b>Unrestricted Revenues</b>				
None.		0.0	0.0	0.0
<b>Unrestricted Total</b>		<b>0.0</b>	<b>0.0</b>	<b>0.0</b>
<b>Restricted Revenues</b>				
Federal Receipts	51010	304.5	396.8	414.2
Interagency Receipts	51015	165.4	3.1	60.3
Receipt Supported Services	51073	1,627.3	1,817.1	2,065.4
<b>Restricted Total</b>		<b>2,097.2</b>	<b>2,217.0</b>	<b>2,539.9</b>
<b>Total Estimated Revenues</b>		<b>2,097.2</b>	<b>2,217.0</b>	<b>2,539.9</b>

**Summary of Component Budget Changes  
From FY2007 Management Plan to FY2008 Governor**

*All dollars shown in thousands*

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
<b>FY2007 Management Plan</b>	<b>1,420.4</b>	<b>396.8</b>	<b>1,820.2</b>	<b>3,637.4</b>
<b>Adjustments which will continue current level of service:</b>				
-Funding Improved customer service in the Fairbanks Office	0.0	0.0	50.6	50.6
-Fund Source Adjustment for Retirement Systems Increases	0.0	-23.5	23.5	0.0
<b>Proposed budget increases:</b>				
-FY 08 Retirement Systems Rate Increases	141.3	40.9	231.4	413.6
<b>FY2008 Governor</b>	<b>1,561.7</b>	<b>414.2</b>	<b>2,125.7</b>	<b>4,101.6</b>

### Food Safety & Sanitation Personal Services Information

Authorized Positions			Personal Services Costs	
	<u>FY2007</u> <u>Management</u> <u>Plan</u>	<u>FY2008</u> <u>Governor</u>		
Full-time	38	38	Annual Salaries	2,020,364
Part-time	0	0	Premium Pay	33,308
Nonpermanent	0	0	Annual Benefits	1,567,462
			<i>Less 5.27% Vacancy Factor</i>	(190,834)
			Lump Sum Premium Pay	0
<b>Totals</b>	<b>38</b>	<b>38</b>	<b>Total Personal Services</b>	<b>3,430,300</b>

### Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant	1	0	0	0	1
Administrative Clerk II	1	0	0	0	1
Administrative Clerk III	1	1	0	0	2
Environ Health Off I	1	0	0	1	2
Environ Health Off II	4	3	1	3	11
Environ Health Off III	5	2	1	7	15
Environ Health Off IV	2	0	0	0	2
Environ Health Technician	1	0	0	0	1
Environ Program Manager I	2	0	0	0	2
Environ Program Manager III	1	0	0	0	1
<b>Totals</b>	<b>19</b>	<b>6</b>	<b>2</b>	<b>11</b>	<b>38</b>